Comments from the Editor -
I want to take this opportunity to thank Gretchen Sutton, Ron Becker, Ted Gastier, Lois McDowell, for their scouting reports, and Cindy Crawford for compiling the North Central Tree Fruit IPM reports. We have our final report for the year from Gretchen.

For all our strawberry growers please take note of the strawberry IPM workshop next month in Columbus at the Waterman Farm on Lane Avenue.

Fruit Observations and Trap Reports
Waterman Lab Apple Orchards, Columbus ALL TRAPS REMOVED 10/8/08
10/2/08 to 10/8/08
Codling moth (mean of 3): 0.6 (down from 1 last week)
Codling moth DA/combo: 0 (same as last week)
Lesser appleworm (mean of 2): 0 (down from 0.5 last week)
Tufted apple budmoth: 0 (down from 1 last week)
Variegated leafroller: 0 (same as last week)
Oblique-banded leafroller: 1 (same as last week)
9/25/08 to 10/1/08
Codling moth (mean of 3): 1 (down from 2.3 last week)
Codling moth DA/combo: 0 (down from 1 last week)
Lesser appleworm (mean of 2): 0.5 (down from 2 last week)
Tufted apple budmoth: 1 (same as 1 last week)
Variegated leafroller: 0 (same as last week)
Oblique-banded leafroller: 1 (down from 6 last week)

Strawberry IPM Workshop
Ohio State University Extension and Michigan State University Extension are joining forces to provide Midwest berry growers with an intensive strawberry integrated pest management training. The Strawberry IPM Training Program will take place November 14 from 9:30 a.m. to 4:00 p.m at the Wittmeyer Conference Room on the Ohio State University Lane Avenue Farm in Columbus. Cost of the event is $75, which includes sessions, notebooks with topics translated in Spanish, lunch and the Midwest Strawberry Production Guide and the Midwest Small Fruit Pest Management Handbook. Those who are unable to attend the training program may receive the notebook and bulletins for the registration fee.

Research specialists from both universities will be on-hand to discuss a wide variety of topics including Integrated Pest Management of insects, strawberry disease management, weed management, establishing a healthy strawberry planting, and good agricultural practices. Applicator Recertification credits have been applied for.

For more information, or to register contact Julie Strawser or Shawn Wright (740) 289-2071, or e-mail strawser.35@osu.edu.

**Pawpaw Variety Taste Test - 2008** by Kirk W. Pomper, Principal Investigator of Horticulture-Kentucky State University

The Kentucky State University Land Grant Program, the Ohio Pawpaw Growers Association, and the PawPaw Foundation held a Pawpaw Workshop on Saturday, September 6, 2008 at the Kentucky State University Research and Demonstration Farm in Frankfort, Kentucky. Eighty-seven people attended the workshop to share information about the production and uses of pawpaw. There were poster and oral presentations concerning progress in pawpaw variety trials, management of orchards, storing and handling fruit, the nutritional value of the fruit, marketing pawpaw, and tours of the KSU orchards.

A pawpaw variety taste test was also held at the Pawpaw Workshop. Ripe fruit (soft) were hand harvested in the KSU orchards two days before the tasting event and were kept at room temperature to fully ripen the fruit prior to the taste test. This was a blind test; the participants did not know which pawpaw variety they tasted. An evaluation sheet was handed out to the participants and slices of the pawpaw varieties (which were only labeled with a number and not the variety) were available in small cups on a table. Sixteen pawpaw selections were included in the tasting. Eight selections were offered in the morning and eight more in the afternoon. Participants were not required to taste all the selections; therefore, some people may have only tasted a subset of the selections. The selections 10-35 and 3-21 are advanced selections from the PawPaw Foundation breeding effort and G9-108 and Jeremy’s Gold are KSU selections. The results were tabulated at the end of the tasting event.

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Allegheny</th>
<th>G9-108</th>
<th>10-35</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Awful</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>2 Poor</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>3 Fair</td>
<td>4</td>
<td>6</td>
<td>4</td>
</tr>
<tr>
<td>4 Good</td>
<td>19</td>
<td>12</td>
<td>19</td>
</tr>
<tr>
<td>5 Excellent</td>
<td>23</td>
<td>22</td>
<td>19</td>
</tr>
<tr>
<td>Average rating</td>
<td>4.41</td>
<td>4.40</td>
<td>4.36</td>
</tr>
<tr>
<td>Melon aftertaste</td>
<td>9</td>
<td>10</td>
<td>10</td>
</tr>
<tr>
<td>Bitter aftertaste</td>
<td>2</td>
<td>2</td>
<td>3</td>
</tr>
</tbody>
</table>
The number of people giving a rating for a pawpaw selection from awful to excellent (1 to 5) is listed in each column. The tasting results must be viewed with caution. The tasting was not held under controlled conditions (not everyone tasted every selection, color of the pulp was not adjusted for the taster so that it was not a factor with red or other color of light, many cultivars were provided, and the tasting was conducted without asking participants to cleanse the palate between samples) and it is likely that there was some variation in ripeness of the samples for each selection provided. However, there are some interesting trends in the tasting data giving us a snapshot in time of what people tend to like in pawpaw cultivars.

The pawpaw selections are ranked in the table from highest to lowest based on the total number of points received [this was calculated by multiplying the number of people who ranked the selection in a category by the number of points in that category (1 point for awful to 5 points for excellent)] divided by the number of people who tasted that selection. Allegheny, G9-108, 10-35, Shenandoah, NC-1, Potomac, Taytwo, Susquehanna, Wabash, Sunflower, and Overleese all received more than a average of 3.8 points and each had at least 11 people rate the samples of each of these selections as excellent. People had a positive tasting experience overall with these selections. Most of these selections also had a large number of people vote that the selection had a melon aftertaste. Taytwo also had 12 people vote that this selection had a bitter aftertaste.

The next group of selections had an average of less than 3.8 points and included: Wilson, Jeremy’s Gold, 3-21, PA Golden (#1), and Mitchell. People appeared to have a less positive tasting experience overall with these selections. Each of these selections also had 8 or fewer votes in the excellent category and 9 or more votes in the bitter aftertaste category. It would be interesting to repeat this taste test in the future to determine if people would have a similar preference for the pawpaw selections. Hopefully, we will repeat this tasting event next year with the same pawpaw selections.

**Calendar** - Newly added in **Bold**

Nov. 6-8, Southeast Strawberry Expo, Hilton Charlotte University Place, Charlotte, NC.
Includes Strawberry Plasticulture Workshop for New Growers, farm tour, educational sessions, and trade show. For more information, email info@ncstrawberry.com

**November 14, Strawberry IPM Workshop, Waterman Farm, Columbus Ohio.** For more information contact Shawn Wright (wright.705@osu.edu) 740-289-2071 Ext 120.


Nov. 18-19, OSU 45th Annual Income Tax School, Kent. For more information http://aede.osu.edu/programs/TaxSchool.


Nov. 24-25, OSU 45th Annual Income Tax School, Dayton. For more information visit http://aede.osu.edu/programs/TaxSchool.


Dec 8-10, North American Raspberry & Blackberry Conference. DeVos Place Convention Center, Grand Rapids, MI, as part of the Great Lakes Expo. For more information, email info@raspberryblackberry.com.


Dec. 11-12, Fruit Irrigation Systems Workshop. Grand Rapids MI. Registration for the workshop will be limited to the first 100 registrants. Register at www.glexpo.com. Cost of the two-day workshop is $100 ($110 for those who do not also register for the EXPO). If space is available (limited to first 100), registration will be offered for $125 during the EXPO and at the door when the workshop starts on Thursday. For more information on the workshop, contact Dr. Ron Perry at 517-355-5191, ext. 1433.
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Jan. 5-6, Kentucky Fruit & Vegetable Conference & Trade Show, Embassy Suites Hotel, Lexington, KY. For more information contact John Strang at phone 859-257-5685 or email: jstrang@uky.edu

January 12-14, OPGMA Congress, The Nia Center at the Kalahari Resort Sandusky, Ohio

Jan 19-21, Indiana Horticultural Congress, Adam’s Mark Hotel, Indianapolis.

Jan. 21, Pesticide Applicator Workshop, Dayton Convention Center. Ohio State University Extension and the Department of Agriculture will offer several workshops throughout the state. The workshops are designed to help applicators receive the state required five hours of training in one day, said Joanne Kick-Raack, Ohio State University Extension's state program director of the Pesticide Education Program. Registration information for the recertification workshops will be available on the Pesticide Education Program Web site (http://pested.osu.edu) beginning Oct. 1. Applicators can also receive more information by calling the program at (614) 292-4070.

Feb. 3-5, Mid-Atlantic Fruit and Vegetable Convention, Hershey Lodge and Convention Center, Hershey, PA. For more information contact William Troxell at 717-694-3596 or visit www.mafvc.org.

Feb. 10, Pesticide Applicator Workshop, Nia Conference Center, Kalahari Resort, Sandusky. Ohio State University Extension and the Department of Agriculture will offer several workshops throughout the state. The workshops are designed to help applicators receive the state required five hours of training in one day, said Joanne Kick-Raack, Ohio State University Extension's state program director of the Pesticide Education Program. Registration information for the recertification workshops will be available on the Pesticide Education Program Web site (http://pested.osu.edu) beginning Oct. 1. Applicators can also receive more information by calling the program at (614) 292-4070.

Feb. 10-12, 2009. Empire State Fruit and Vegetable EXPO and Becker Forum, Liverpool Holiday Inn and OnCenter, Syracuse, NY.

Feb. 16-17, Ohio Grape & Wine Conference. Shisler Conference Center, Wooster. Marketing will focus on customer service with nationally renowned speakers. Featured speakers include Dr. Tony Wolf, Professor of Viticulture at Virginia Tech University, and Mark Chien, winegrape Extension Educator from Penn State University. Featured speakers in enology will include Dr. Christian Butzke, Professor of Enology at Purdue University and Ellie Butz, Enologist, Vintage Winery Consultants

Feb. 25, 2009 Pesticide Applicator Workshop, Columbus Convention Center. Ohio State University Extension and the Department of Agriculture will offer several workshops throughout the state. The workshops are designed to help applicators receive the state
required five hours of training in one day, said Joanne Kick-Raack, Ohio State University Extension's state program director of the Pesticide Education Program. Registration information for the recertification workshops will be available on the Pesticide Education Program Web site (http://pested.osu.edu) beginning Oct. 1. Applicators can also receive more information by calling the program at (614) 292-4070.

March 11, 2009 Pesticide Applicator Workshop, John S. Knight Center, Akron. Ohio State University Extension and the Department of Agriculture will offer several workshops throughout the state. The workshops are designed to help applicators receive the state required five hours of training in one day, said Joanne Kick-Raack, Ohio State University Extension's state program director of the Pesticide Education Program. Registration information for the recertification workshops will be available on the Pesticide Education Program Web site (http://pested.osu.edu) beginning Oct. 1. Applicators can also receive more information by calling the program at (614) 292-4070.


NOTE: Disclaimer - This publication may contain pesticide recommendations that are subject to change at any time. These recommendations are provided only as a guide. It is always the pesticide applicator's responsibility, by law, to read and follow all current label directions for the specific pesticide being used. Due to constantly changing labels and product registrations, some of the recommendations given in this writing may no longer be legal by the time you read them. If any information in these recommendations disagrees with the label, the recommendation must be disregarded. No endorsement is intended for products mentioned, nor is criticism meant for products not mentioned. The author and Ohio State University Extension assume no liability resulting from the use of these recommendations.

Ohio Poison Control Number

(800) 222-1222
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